

# The Town of Cross Roads Retail Food Establishment Inspection Report

Date: <b>6-29-23</b>	Time in: <b>1415</b>	Time out: <b>1530</b>	License/Permit #	Est. Type: <b>Rest Mod</b>	Risk Category	Page <u>1</u> of <u>3</u>
Purpose of Inspection: <input checked="" type="checkbox"/> 1-Compliance		<input type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other	<b>Total Score</b>
Establishment Name: <b>Rice Box Express</b>			Contact/Owner Name:		* Number of Repeat Violations: <u>0</u> ✓ Number of Violations COS: <u>0</u>	
Physical Address: <b>12000 Hwy 377 #104</b>		City/County: <b>Town of Cross Roads</b>		Zip Code:	Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> <b>83</b>

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site  
 Mark the appropriate points in the **OUT** box for each numbered item. R = repeat violation  
Mark an asterisk '\*' in appropriate box for **IT**

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)							<b>Employee Health</b>						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
1. Proper cooling time and temperature							12. Management, food employees and conditional employees, knowledge, responsibilities, and reporting						
2. Proper Cold Holding temperature (41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						
3. Proper Hot Holding temperature (135°F)							<b>Preventing Contamination by Hands</b>						
4. Proper cooking time and temperature							14. Hands cleaned and properly washed. Gloves used properly						
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED V.N)						
6. Time as a Public Health Control, procedures & records							<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>							16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required						
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							<b>Chemicals</b>						
8. Food Received at proper temperature							17. Food additives; approved and properly stored; Washing Fruits & Vegetables						
<b>Protection from Contamination</b>							18. Toxic substances properly identified, stored and used						
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							<b>Water/ Plumbing</b>						
10. Food contact surfaces and Returnables: <u>Cleaned</u> and Sanitized at _____ ppm/temperature							19. Water from approved source; Plumbing installed; proper backflow device						
11. Proper disposition of returned, previously served or reconditioned							20. Approved Sewage/Wastewater Disposal System, proper disposal						

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Demonstration of Knowledge/ Personnel</b>							<b>Food Temperature Control/ Identification</b>						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)							27. Proper cooling method used; <u>Equipment Adequate to Maintain Product Temperature</u>						
22. Food Handler/ no unauthorized persons/ personnel							28. Proper Date Marking and disposition						
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal test strips</u>						
23. Hot and Cold Water available; adequate pressure, safe							<b>Permit Requirement, Prerequisite for Operation</b>						
24. Required records available (shellshock tags; parasite destruction); <u>Packaged Food labeled</u>							30. Food Establishment Permit (Current & Valid)						
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>						
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions							31. Adequate handwashing facilities; Accessible and properly supplied, used						
<b>Consumer Advisory</b>							32. Food and Non-food Contact surfaces cleanable, <u>properly designed, constructed, and used</u>						
26. Posting of Consumer Advisories; raw or undercooked foods (Disclosure/Reminder/Buffer Plate) Allergen Label							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided						

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
<b>Prevention of Food Contamination</b>							<b>Food Identification</b>						
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
34. No Evidence of Insect contamination, rodent/other animals							41. Original container labeling (Bulk Food)						
35. Personal Cleanliness/eating, drinking or tobacco use							<b>Physical Facilities</b>						
36. Wiping Cloths; properly used and stored							42. Non-Food Contact surfaces clean						
37. Environmental contamination							43. Adequate ventilation and lighting; designated areas used						
38. Approved thawing method							44. Garbage and Refuse; properly disposed; facilities maintained						
<b>Proper Use of Utensils</b>							45. Physical facilities installed, maintained, and clean						
39. Utensils, equipment, & linens, properly used, stored, dried, & handled/ In use utensils; properly used							46. Toilet Facilities; properly constructed, supplied, and clean						
40. Single-service & single-use articles; properly stored and used							47. Other Violations						

Received by: <b>Shaohua Mo</b> (signature)	Print: <b>SHAOHUA-MA</b>	Title: Person In Charge/ Owner
Inspected by: <b>John Glover Jr. A.</b> (signature)	Print: <b>John Glover</b>	Business Email:

## Corrective Actions to Ensure Safe Food

### Item No.

#### 1 Cooling

- TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours*

#### 2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction*
- TCS food held above 41° F (45° F) less than 4 hours:  
*Action: Rapid cool (e.g. ice bath)*

#### 3 Hot Hold

- TCS food held below 135° F more than 4 hours:  
*Action: Voluntary destruction*
- TCS food held below 135° F less than 4 hours:  
*Action: Rapid reheats to 165° F or more*

#### 4 Cooking

- TCS food undercooked:  
*Action: Re-cook to proper temperature*

#### 5 Rapid Reheating

- TCS food improperly reheated:  
*Action: Reheat rapidly to 165° F*

#### 7 Approved Source/Sound Condition

- Foods from unapproved sources/unsound condition:  
*Action: Voluntary destruction*

#### 9 Cross-Contamination of Raw/Cooked Foods

- Ready-To-Eat food contaminated by raw TCS food:  
*Action: Voluntary destruction of ready-to-eat foods*

#### 14 Handwashing

- Food employees observed not washing hands:  
*Action: Instruct employees to wash hands as specified in the Rules.*

#### 15 Proper Handling of Ready-to-Eat Foods

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:  
*Action: Voluntary destruction*

#### 19, 23 Water Supply

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:  
*Action: Voluntary suspension of food preparation*

\* Time/Temperature Control for Safety (TCS)

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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>Soup</i>	<i>127F</i>				

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<i>3</i>	<i>Holding temperature is required to be 135F, correct in 3 days.</i>
<i>9</i>	<i>Food uncovered and stored on the floor. correct in 3 days</i>
<i>10</i>	<i>Food contact surfaces of equipment and utensils not properly cleaned.</i>
<i>22</i>	<i>Food handler registration is required to be now 30 days from hire date, correct in 10 days. Servsafe.com</i>
<i>29</i>	<i>Chemical test strips required, correct in 10 days.</i>
<i>32</i>	<i>Use scoop with handle to dispense food. correct in 10 days.</i>
<i>34</i>	<i>Remove fly strips in kitchen. correct in 90 days.</i>
<i>42</i>	<i>clean non food contact surfaces of equipment.</i>

Received by: <i>Sharon</i>	Print: <i>SHARON MIA MIA</i>	Title: Person In Charge/ Owner
Inspected by: <i>John Glover</i>	Print: <i>John Glover</i>	Samples: <u>Y N</u> # collected <i>0</i>